NEW ENGLAND FARMER,

AND GARDENER'S JOURNAL.

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THE DAIRY.

[Translated from the French for the New England Farmer.]

CHEESE.

[Concluded from page 278.]

OF CHEESES OF WHICH THE PASTE IS FIRM.

This class of cheeses is that most generally brought to market, because their duration and consistency render them more capable of transportation; it is also that, which, properly speaking, is the least interesting for the object which occupies us, its manufacture not being able to be carried on, but under particular circumstances, which are not always under the control of every one. However, we should leave too great a gap in this work were we not to give at least an abstract of the means adopted for fabricating the principal kinds.

The rennet employed for these different sorts of cheeses, does not differ from that which we have previously mentioned, and the manner of application is the same.

As a general rule, moisture being a principal agent of fermentation which soon produces putridity, it is clear, that the drier the paste of the cheeses is, the longer they will keep; it is also this object which is sought to be obtained, when the curd already divested of a portion of whey, by the division made in it by cutting it, when curdled, with a sort of large wooden knife, and by pressing it hard between the hands, is subjected to the efforts of the press. But when it is to be made, to be kept longer, it must be subjected to a greater degree of heat, which in hastening the cooking, renders the paste more homogeneous. To do this, the superfluous whey is taken from it, and only enough left in the kettle to soak and cook the curd, which is constantly stirred, during this operation, until the lumps have acquired a yellowish tinge and a certain elasticity under the fingers.

From what we have just said, it results that the cheeses of a firm paste may be divided into two distinct classes; those which are made by the press, and those which are cooked.

OF CHEESES PUT UNDER THE PRESS.

The preliminary operations differ but little from those, we have described for the first class of cheeses. Sometimes the milk is subjected to a greater or less degree of heat, before putting in the rennet: this heat tends to ferment, and to render more prompt and complete the action of the rennet, and appears especially necessary in the latter part of autumn. Sometimes the curd is left to ferment during several hours, which gives it eyes and gaps produced by bubbles of air. But we will come to the description of these measures; we shall not mention in this class, any but those adopted for making the cheeses of Auvergne, called Fourmes, or cheeses of Cautal, that of Holland, the Sept-Mencel and the Roquefort.

CAUTAL CHEESES.

These cheeses, of a soft consistency, gray color, and unsavory flavor, weigh from 50 to 60 pounds; they are in the form of a truncated cone, one foot in height and diameter. If we mention them it is not for their good quality, nor to give as a model, the means employed in making them: it is rather to show their defects.

As soon as the milk is curdled, it is divided with a kind of wooden sword which is called a "mesadore," and afterwards mixed together with a small round board pierced with holes and set in the handle; this is called a "*menole*;" the curd is then taken out and put in the "*fescelle*," a kind of wooden vase pierced with several holes, and there it is squeezed as much as possible, afterwards put upon straw in an inclined vessel to let the whey run off.

As soon as they make new cheeses they place them upon the old.

The cheeses are left thus to ferment, during 48 hours. The effect of this fermentation is to augment their body, and to form eyes, the curd is then ready—and is called "tomme."

Each "tomme" is broken and kneaded in the "fescelle," salting it in layers and squeezing it as much as possible. The "feuille" is filled and the lower edge of the "fescelle fastened to it, which is likewise filled. The feuille is a beech-wood blade, with which a circle is formed, by drawing together the two ends, which enter the one into the other; this blade is generally 4½ inches wide. Above this is placed the *guirlande* to support it, and also filled to the brim. The *guirlande* is a part of a hollow cone about 3 inches large; the diameter of the upper opening is 7 inches and that of the lower one 8 inches; these proportions, however, vary. The whole is covered with a large towel, and put into the press. This press is formed of a plank fastened at one end, against an upright of wood, by means of iron rings; the *fescelle* is placed underneath, the plank is lowered and loaded with large stones. In this state the cheese sinks, and the *feuille* and the *guirlande* enter into the *fescelle*; it is thus left for 24 hours, then turned out, and put in again for 12 hours.

The cheese is then taken to the cellar, when care is taken to moisten it with a cloth soaked in whey, which runs out of the press, and it is turned every day. When it dries, which shows it has not sufficient salt, more is added.

This cheese forms a crust, which is taken off at the end of 6 weeks or two months, by scraping it with a knife; afterward it is rubbed, every three days, with a dry cloth; three months afterwards, it is in a fit state to be sold.

These cheeses are almost wholly consumed in the country and they will not keep longer than six months. If more care was taken in finishing them, they would become, for the province, a fruitful source of riches. It would first be necessary to give them less body, a more regular form, and a more complete pressure by using a proper press. It would be also essential not to allow it to ferment so long a time, —to salt it by other means and employ purer salt, than that generally used; finally, still more should we recommend greater cleanliness in the cases of the milk and of the utensils, and especially in all the operations of manufacture. There is no doubt, that they might acquire the qualities which distinguish the Dutch cheese; we say this is not impossible, since the Sept-Montcel, made in Jura, very nearly resembles it.

DUTCH CHEESE.

This cheese, of which considerable is imported into France, not so much for interior consumption as for maritime stocks, keeps a long time, sometimes more than a year. Nevertheless, the manufacture of it is not difficult, and differs only by more care and in the seasoning, from that of Cautal.

After the milk is curdled, it is put to sweat in the forms; when it has acquired a certain consistency, it is taken out, and kneaded a long time, in strong salted water; it is then put under the press, and this operation is renewed two or three times in 8 days.

Let us here remark that this manner of salting the curd, presents great advantages. It introduces the salt equally throughout, without the inconvenience which the use of the salt alone presents, which is often to spot the curd, by the earthy particles it contains. But what is still better in this method, is beside a more perfect seasoning, a way is found out, of taking away, by the washing, the most adhesive whey, from the curd, and which otherwise could not be separated from it, and we have already said, that the less watery the cheese is, the longer it will keep.

SEPT-MONTCEL.

It is at Sept-Montcel, department of Jura, that the cheese is made, which resembles the Dutch; it is made very nearly in the same manner. It is very much esteemed at Lyons, where most of it is consumed.

ROQUEFORT CHEESE.

This cheese, which bears the name of the place, where it is made, is highly esteemed. The season for making it, is from the month of July until the end of September, although the milk ceases to be abundant at the end of July, that is to say, that until then two *milkings* furnish daily, three quarters of a pound, and after this time the quantity diminishes.

As soon as the *milking* is finished, the milk is turned into a kettle, passing it through a sieve; then the rennet is put in, which is generally made from a kid of a few days old, by putting a piece into fresh water, or whey, and renewing it every 15 days.

When the curd is formed, the mass is broken with the hand; afterwards it is crowded down at the bottom of the kettle, and the whey skimmed off; the curd is then put into the mould. This mould, made of oak, is pierced with holes, and is from 8 to 10 inches in diameter, and 6 to 8 inches high.

The curd is kneaded in putting it into the mould, which is filled above the edge, crowding down the

MASSACHUSETTS SOCIETY FOR PROMOTING AGRICULTURE.

WILLIAM CARTER'S PREMIUMS FOR POTATOES AND BARLEY.

FITCHBURG, MASS. Nov. 29, 1834.

To Benjamin Guild, Esq. Asst. Rec'g. Sec. of the Mass. Soc. for Promoting Agriculture.

The undersigned proposes the following described crops of Potatoes and Barley, raised the past season, each upon one acre of land upon his farm in Fitchburg, for the Society's Premiums — and gives the following statements in relation to the same. The acre of land upon which the subscriber raised the present year, five hundred and thirteen bushels of Potatoes, was green sward, having been mowed six years; it was broke up in September, 1833, harrowed and cross-ploughed early in the spring of 1834, then cross-ploughed again, and furrowed two and an half feet apart, and forty cart loads of good barn manure put in the drills. The planting was in the last week in May, the quantity of seed 55 bushels, two thirds of which were the common long red potato and the other third, the common blue potato. The ground was hoed twice; the first time soon after the sprouts appeared, and again, when the tops were about one foot in height. The crop was harvested in the last part of October. No particular account of the expense of cultivation has been kept, but no unusual expense, as may be seen from the above statement, was incurred.

The acre of land on which the subscriber has raised the present season fiftyfive bushels of the common two rowed barley, is the same on which was raised the last year 677 bushels of potatoes, for which he was awarded the Society's Premium. Forty Loads of good barn manure were last year, previous to the planting, spread upon the land. Nothing was done with the land, after the crop of last year was taken off, until the last spring, when the ground was ploughed early, some time afterward cross-ploughed, and four and an half bushels of seed sown on the furrow and harrowed in. The crop was harvested in the latter part of July, and threshed and measured the last of October. No expense above what is above stated was incurred upon the cultivation of this crop.

WILLIAM CARTER.

—

I hereby certify that I assisted Mr William Carter in harvesting the above crops of potatoes and barley raised each upon one acre of land, as measured by Philip F. Cowdin, a sworn surveyor, as also in the measurement of the same crops, and that there were five hundred and thirteen bushels of potatoes and fiftyfive bushels of barley.

Fitchburg, Nov. 29, 1834. JOHN STICKNEY.

—

Commonwealth of Massachusetts, Worcester, ss. November 29, 1834. Then the above named William Carter and John Stickney severally made oath that the foregoing statements by them subscribed, are true.

Before me, EBENEZER TORREY,
Justice of the Peace.

—

This is to certify that I Philip F. Cowdin, being a sworn surveyor of the town of Fitchburg, have this day measured a certain piece of land for William Carter of said Fitchburg, on which potatoes grew this present season, and find it to contain one acre and no more.

PHILIP F. COWDIN.

Fitchburg, October 20, 1834.

This is to certify that I Philip F. Cowdin being a sworn surveyor of the town of Fitchburg, have this day measured a certain piece of land for William Carter, of said Fitchburg, on which barley grew this present season and find it to contain one acre and no more.

PHILIP F. COWDIN.

Fitchburg, October 20, 1834.

—

MR J. GARDNER'S PREMIUM CROP OF RYE.

To the Committee of Agricultural products, Massachusetts Agricultural Society.

The subscriber offers for the premium of the Society, for the greatest crop of rye raised on an acre, the following production of one acre and fifteen rods of land on his farm in Swanzey, county of Bristol. The lot of land on which the crop of rye was raised, the present year, was, the last year planted with potatoes, and but a small quantity of manure, say six or eight cart loads of common compost manure, was put into the hills, which together with about 25 or 30 barrels of Menhaden fish, which were spread or put upon the lot, during the time of hoeing was all the manure used for the two crops of potatoes and rye; about 225 bushels of potatoes, dug and marketed in August, was the product of that crop. Soon after the field was cleared of the potatoes, the ground was ploughed, and seed sown, and harrowed in, and completed about the first of September. The crop of rye the present year was extraordinary heavy, so that the reaping which was done early in July, required the labor, equal to that of one man for five days. The very great quantity of straw, (rather too much seed having been sown, say one and a half bushels) and upon that, but a few days before the reaping, a very heavy rain fell, made the labor of reaping quite a task; after reaping, the straw being green, some days elapsed before the binding and stacking was done, so that a waste of some, perhaps bushels of rye was the consequence. The threshing done as soon as convenient, say last of August, and the grain was thoroughly cleaned, fortyseven bushels of heavy rye, averaging 60 pounds to the bushel was measured up.

By adopting the legal standard, of 54 pounds for a bushel, the number of bushels is increased to more than fiftytwo, and following out that standard of 54 pounds for a bushel, within a fraction of 48 bushels will be the product per acre or taking the crop as it measured, weighing sixty pounds, the product amounts to 43 bushels to the acre.

The subscriber will here add, for the information of the committee, that in this town large quantities of Menhaden fish are caught annually and mostly used for manure, the price of these fish ranges from 12 to 25 cents per barrel, and as a manure for rye are well worthy of every farmer's attention who can obtain them at those prices; they also are in high reputation for a manure generally. The subscriber owning a seine, takes several thousand barrels annually, and sells a great proportion of what he takes, but uses quite a quantity on his own farm, and the field on which the rye was raised as well as the rest of his farm has been made to be in his opinion quite productive in consequence of their being used.

The subscriber, has given, as he believes, all the facts required by the committee to enable them to decide upon the claims for premiums; should the committee however require further information, in order for them to decide, the subscriber will be ready to communicate, whatever may be desirable or requisite for the committee to possess.

The expenses of the crop are estimated as follows, to wit,

One and a half bushels seed rye	80 cts.	$1 20
Ploughing and harrowing, &c.		2 50
Reaping and binding		8 00
Threshing and cleaning		6 00
		$17 70

And the value of the rye as follows, to wit:

47 bushels Rye	80 cts.	$37 60
3 tons Rye Straw	$4	12 00
		$49 60

JOB GARDNER.

Swanzey, November, 1834.

I hereby certify, that I assisted in the cultivation, of the foregoing crop of rye, and that the foregoing statement relating thereto, is, according to my best belief, just and true.

JOHN B. GARDNER.

I hereby certify, that I have surveyed the lot of land referred to in the foregoing statement, and that it contains one acre and fifteen rods and no more. DAVID GRAY, *Surveyor.*

Swanzey, Nov. 3, 1834.

Commonwealth of Massachusetts, Bristol, ss. November 21, 1834. Then Job Gardner, John B. Gardner, and David Gray, subscribers to the foregoing statements or certificates, appeared and made oath to the truth of the same by them severally signed.

JOHN MASON,
Justice of the Peace.

[For the New England Farmer.]

EARLY CORN.

Newburyport Rock Farm.

MR FESSENDEN—About the first of October 1833, I read in some newspaper not now recollected, a communication from the Hon. O. Fiske, M. D. of Worcester, on the article of early corn which he had for three or four years successfully raised. The importance of having seed corn which would ripen sufficiently early to escape our frosts, also to make use of the same ground for other culture, and thereby save time in the spring when nature seems to press on the duties of the farmer, induced me immediately to address the Doctor and request him to send me in the course of the ensuing winter or spring half a bushel of his best selected seed.

Early in May it arrived to hand. On the 14th same month, I had about half a peck of it, after being soaked two or three days in a saturated solution of copperas, planted on less than half an acre of inverted sward, broken up for the purpose; was manured in the holes, was hoed twice with very little hilling in either operation. It was in spindle and ear the first of July, fit for boiling about the 15th to the 20th, same month, and was harvested the middle of September; and immediately husked out, measuring fortyfive bushels in the ear, being more than ninety bushels to the acre. The stalk is very small and ran seldom higher than four to five feet. The ear is small and not long, but the kernel is set very compactly on the cob; is good for boiling green, excellent in bread, and very useful for the farmer on account of its early arrival at maturity; and would have

been much more productive had it been planted two and a half by three feet distant, instead of three and a half by four, and some even more distant.

I also made an experiment the last year with another kind, the spindle corn (presented me by a friend) which has a very small but exceedingly long cob, running from nine to over fifteen inches in length, is eight rowed, of a fine bright yellow color, very productive and excellent for bread, and was harvested ripe before the frosts of last season :—and the last season it is well known, was not one of the most favorable seasons for the growth of that article.

I am very respectfully your obt. serv't.

HECTOR COFFIN.

[For the New England Farmer.]

SILK.

ORIGIN AND DIFFERENT NAMES OF THE WORD.

T. G. FESSENDEN, ESQ.

SIR, — As you have lately published several articles on the culture of the mulberry and the rearing of silk-worms, I send you the celebrated Orientalist Klaproth's conjecture on the origin of the word silk among the ancients.

Yours respectfully,

Newport, R. I., March 9, 1835. R. J. I.

Klaproth's opinion on the origin of the name of silk among the ancients.—Translated from the French.

Without discussing the hypothesis of those who imagine that Syria, or the country of *silk* lies in the valleys between the Glaciers and the snowy regions of Thibet, I think I have discovered the origin of the name of this celebrated country. According to the Greek authors, the word Σηρ was used for both the silk-worm, and the inhabitants of Syria; now from this, it is probable that the name of this people is derived from the valuable trade that the western nations carried on with foreign countries. In the Arminian language, the insect which produces silk is called *Cheram*, a name very like the σηρ of the Greeks. It is natural therefore to suppose, that these two words have been borrowed from nations that inhabited countries more to the eastward, which may be easily proved by the Mongul and Mantchone languages. It is evident that the word silk among the ancients originated in the eastern part of Asia. The word silk is called among the Monguls *serkek*, and among the Mantchone *sirche*. These two nations inhabit those countries which lie on the north and northeast of China. Can it for one moment be supposed that they have received this term from those countries which are situated to the west of them? While on the contrary, the Chinese word *Szee* or *Szu*, which signifies silk, shows a striking resemblance with *Sirghe* and *Sirkeh* and the σηρ of the Greeks. This analogy is the more striking because in the *Mandarine* language of China, the *r* is not pronounced, although it is retained in the ancient dialects spoken on the frontiers of the Chinese empire. In the northern languages of Europe the word *silk* or *Silke* has a striking similitude to the Slavonic word *Chelk*, which is not very different from the Mantchone and Mongul words above mentioned. In the middle ages the merchandise of the Eastern part of Asia was carried into Sclavonia, and was thence transported into the north. The adoption of this foreign word by the Swedes and English is then very easily accounted for.

In conclusion, I ought to remark, that in Thibet the silk-worm is called *dar-kou* and silk, *sing* or *gotchenghi*, words which offer no resemblance to the Greek σηρ and σηρικον, consequently it cannot be from Thibet that the Greeks derived their term for *silk*.

[From the New York Farmer.]

PRODUCE OF A SMALL FARM.

MR EDITOR — I procured from an esteemed neighbor, Mr Horatio Hoyt, the subjoined account of the produce of three and a half acres of land in Deerfield, Mass., in 1833, a result highly creditable to the cultivator and the soil; and which I presume will be interesting to some of your readers. We do not say it is more than others have done or can do; very far from this; but we hope it may induce others to say what they have done or can do, for such communications cannot fail to be interesting and useful to the agricultural community. The produce is estimated at the marked prices at the time.

Yours, respectfully,

	H.	C.
Hay, 3½ tons, at $12 per ton,	$42	00
Wheat, 11 bushels, at $1 50 per bushel,	16	50
Stubble and clover, 1 ton,	4	00
Corn fodder, stalks, blades and husks, 3 tons,	10	00
Corn, 120 bushels, at 80 cts.	96	00
Potatoes, 117 bushels, at 20 cts.	23	40
Apples, 60 bushels, at 12½ cts.	7	50
Pumpkins, 1 cart load,	00	00
	$199	40

ITEMS.

DURABLE WHITEWASH. — I am enabled to certify the efficacy of marine salt in fixing whitewash made of lime. In the year 1795, when I was director of the naval artillery at the port of Toulon, I was commissioned to ascertain the utility of a method proposed by the master painter of that port, M. Maquilan, for a whitewashing the ships between deck, and likewise their holds, in a durable manner, by means of lime. Our report was in favor of this process, which consists in saturating water in which the lime is slacked with muriate of soda, (common salt.) The whitewash produced by it is very permanent, does not crack, nor come off upon one's hands or clothes. The experiment was made only on wood. It appears from M. St Bernarde's account, that it succeeded equally well on walls. — *Annales des Arts et Manufactures.*

On the 10th of October, a dreadful earthquake occurred at the Island of Java. The Govenor's palace at Buitenzorg, the government offices, the custom-houses, and various other buildings were destroyed.

A PREDICTION ACCOMPLISHED. — About five and twenty years ago, when the venerable Col. Stevens, of Hoboken, first applied to the Legislature of New Jersey for liberty to construct a Rail Road across that State, he was asked, rather in derision, how fast he intended to travel on his hobby. He replied, with his usual enthusiasm, that he expected, at some future day, steam carriages would run on New Jersey Rail Roads as fast as their pigeons flew. A few days ago one of the locomotive engines of the Camden and Amboy Rail Road, while running at great speed with no cars attached, came upon a flock of pigeons. The birds flew in the line of the Rail Road, but the locomotive overtook them and killed two of their number. — *Jour. of Com.*

COFFEE. — The paper published at Franklin, Louisiana, says: — "We are informed by several gentlemen of this Parish, that the new species of coffee, spoken of by Mr Dupont, of Florida, as being an excellent substitute for the Cuba coffee, grows spontaneously in great abundance throughout the Attakapas; and is generally known by the inhabitants as the "Indian coffee." There can be no doubt, if properly managed, and cultivated in the direct mode, and gathered at the proper season, this article might be made a source of national wealth as well as a luxury.

CURIOUS COINCIDENCES. — Aaron and Robert Fay, two brothers, who live in the town of S. in the county of Worcester, and who died near the close of the last century, had each born to him *twenty* children; each brother had *two* wives, each wife of each husband had ten children, and each of the four wives had *seven* sons and *three* daughters. One fact more: *one* of each family only survive, and that one, in both cases the youngest born.

RHUBARB. — This is one of the many plants which a farmer may have in his garden, and which may be made to contribute to the delicacies of his table, and to the health and comfort of his family, with very little expense or labor. The plant is perennial, and resembles much in its habits the burdock, though the leaves and their stalks may be somewhat larger, in a good soil. A dozen plants will serve to supply a family. The leaf stocks are the parts used. The skin or cuticle is pealed off — they are then cut into quarter or half inch pieces, and used without further preparation, with sugar and spices, like unripe gooseberries, for pies and tarts, which fruit it very much resembles in flavor. It may be used in the spring, and till midsummer. Medical men ascribe to it a salutary influence upon health, particularly to children, when used in this way. The seed ripens about midsummer, at which time it may be sown. — *Conduct's of Cult.*

To make as good butter in winter as in autumn and that it may be formed with as little churning, it is only necessary, according to recent experiments, to keep the milk and cream at the proper temperature. With cream at the temperature of 75 degrees, the butter will be ready to take out with from 10 to 20 minutes churning.

A French writer says that to procure butter of an exquisite flavor and extreme delicacy, after washing it with water till the water runs quite clear; you must finally wash it with new milk. The cream of the new milk is incorporated with the butter and communicates to it its sweetness and delicacy. Like butter that has some of the butter-milk remaining in it, however this will not keep well.

When your cream is taken from sour milk, or has stood so long as to become sour, add to it when it is to be churned a little milk just from the cow. The butter will be improved; but not so good after all as that made from fresh cream taken from fresh milk.

XUM

AGRICULTURE.

TO BUILD STONE FENCES.—SOWING ASHES WITH GYPSUM.

Mr Editor—I noticed in your January No. of the Farmer's Register, information asked for by "A Querist," respecting the best mode of making stone fencing. Having had some experience in this operation, I will endeavor to describe my mode. The material which I use is round river stone—of all, the most difficult to make stand. The stone wall or fence, when built on a level surface, is 4½ feet high, 4 feet wide at the base, and the sides drawn in regularly as they rise. The proper form is preserved easily and correctly, by making use of the frame which will now be described. Two planks, each 7 feet 10 inches in length, 9 or 10 inches wide, and 1½ inches thick, are coupled together like the rafters of a house, or so as to be something like the letter A, but presenting other proportions. The two planks, represented by the sides of the A, are united at the top by the sides of the ends—and the other ends, or feet, are spread open so as to be 4 feet apart, and are secured at that distance by a horizontal cross piece, or collar beam, as it may be called, which is made of scantling, and is to be at 4½ feet, perpendicular distance, above a line drawn from one to the other spread ends of the planks. The space below the collar beam, is the size of a section of the wall, and is used as a measure to preserve that size. Another pair of similar planks are put together in precisely the same manner—and then these two corresponding parts, or ends, are united by a piece of scantling 15 feet long, which runs from the middle of one collar beam to the middle of the other. When thus united, the two after shaped ends of the frame should stand upright on their feet, and be parallel to each other. Two side planks twelve inches wide, and as long as the whole frame, are then laid outside of, and lying against, the spread legs of the frame. These planks are to direct the placing of the stones for the sides of the wall. They are kept close to the legs of the frame, by other pieces of plank which are attached outside of, and parallel to each of the legs, and separated from them 1½ inches by small blocks. The long side planks may be raised or lowered, and yet are kept in place by these outer pieces—and by holes and pins, are fastened at any desired height.

The frame is used by being placed over the line of the intended fence, the side planks being then at bottom, and equally distant from the central line of the foundation of the wall. I first haul my rock in place in a line parallel with the foundation of my fence. The frame is them moved in place where the fence is to commence, the two side planks resting on the ground. Two laborers, one on each side, place the rock, carefully touching the side planks from one end to the other, whilst others are employed throwing in rock in the intermediate space, without being particular in placing them, from which the two hands before mentioned select such rock as is most suitable for the case of the wall; for if this is put up judiciously, it matters not how the inner stones are placed. When the rock is upon a level with your side planks, take out the pins which fasten the side planks, and slip them one hole higher; then proceed to place the rocks as before, continuing to move your side planks as the rock is level with the upper edge, until your wall touches the scant ling. Then, with a man at each foot of the frame, lift it up a foot or two, and move it forward. In this way I have had from thirty to thirtyfive yards of fencing made in a day by ten or twelve hands. I would here mention that the hands employed in filling up, or throwing in rock, do it with hand barrows, which enables them to do it much more expeditiously than by hand. I build my fence upon the surface of the ground, without digging a ditch, in consequence of having a stony foundation on the margin of the river. I think there would be no necessity for digging a ditch where the fence is on level ground, though not stony; but I think it would be necessary where the ground slopes, as the action of the frost would be apt to undermine the lower side of the wall. I should judge that four inches would be sufficiently deep for the foundation. It has been several years since I commenced stone fencing, not a foot of which has fallen. At the end of the wall or fence, where I have a gate, I procure, if practicable, square stone to put in; as the round stone, if put up perpendicular, is apt to give way.

In answer to the second query, I have to say that I have been in the habit of mixing ashes with my plaster, in equal parts, and sowing after being mixed, the same quantity by measure as I usually sowed of plaster alone. I have found equal benefit from the ashes and plaster as from the plaster alone, which is a saving of fifty per cent in plaster. I prefer the ashes damp: this will enable you to sow with more regularity, and in moderately windy weather.—*Farmers' Register.*

The article below, on the culture of the Jerusalem Artichoke, is well worth the attention of every planter. Perhaps there is no root planted that yields more abundantly. Its uses, too, are multifarious. As a table vegetable, simply boiled as the potato, it is by many much admired. If *parboiled*, and well mashed in a mortar, and then beaten up with flour, and made into a fritter, it greatly resembles the oyster—so that with the aid of the Jerusalem Artichoke, *one dozen* oysters, in cookery, will be made to supply the place of *one hundred.* In feeding hogs, nothing of the potato tribe is superior. We speak knowingly, when we say that the Jerusalem Artichoke is superior to any food we have ever tried, for MILCH COWS. This food increases both the quantity and quality of milk, and if mashed or boiled with a small quantity of chopped corn, will so improve cattle in three months, that they will hardly be known in appearance or produce. The culture of this valuable root is simple. If every planter will put three or four hills in each corner of his fence, no other culture will be required.—*Louisiana Jour.*

JERUSALEM ARTICHOKES.

Although this vegetable is generally known in this country, still it is questionable if a full and satisfactory experiment was ever made. We make the following extract:

"I was determined to prove whether or not they could be cultivated to greater advantage than the potato, as *food for cattle.* One sack was consumed by a young calf at hand; it ate them with avidity, and improved on them. I took the other two sacks and planted them in the midst of a five acre piece of potatoes. I set them whole, without cutting, measuring correctly an eighth part of an acre; the produce was in proportion to six hundred and fifty bushels per acre. The following year, the memorable one of 1826, I planted half an acre on a piece of thin gravel, old tillage land, in its regular course of preparation for a vegetable crop after wheat: they maintained their verdure through that extraordinary dry summer, and produced one hundred and fifty bushels; but the potatoes by the side of them were completely set fast: they never formed a bulb. The year following I set an acre on part of the same kind of soil, but of better quality; it produced five hundred and seventy bushels, *without any dung.* A half an acre on the same land, with the usual quantity of dung for turnips, produced two hundred and ninety bushels (a bad compensation for eight loads of excellent dung). This present season, an acre on the same land (part of my turnip fallows) produced five hundred and seventysix bushels; but the wet state of the soil when taken up, and being a vegetable of uneven surface, which causes the soil to adhere to it more than to a potato, renders it difficult to come at the exact quantity. From an experiment I made of washing a sack, I can safely assert, I have five hundred and thirty bushels of clean roots; while the vegetables on our flat gravels do not equal this by full fifty per cent in value, except the potato, which produced three hundred and eight bushels on the same soil. I could never raise more in favorable seasons.

"The cultivation of the artichoke is the same as of the potato, except that it requires to be set earlier—not later than March; if laid above ground all winter, it is proof against the severest frost. When once cleaned, no weed can live in its dense shade; horses, beasts and sheep consume it with avidity; pigs prefer a potato to it in its raw state, but prefer the artichoke when boiled or steamed. It attracts the game in a most extraordinary way; they resort to its shade in autumn; it forms one of the finest covers in nature. We are so fortunate as to have but little game in our lordship; I do not recollect ever having seen even a Swedish turnip bitten by a hare or rabbit, notwithstanding they will consume the artichokes left by the men in sowing them.

"If potatoes can be profitably cultivated as food for cattle, compared with Swedish turnips, mangel wurtzel, the sugar beet, &c., which I much doubt, the artichoke is vastly superior to them. The expenses of culture is no more; it is not liable to be injured by frost; can be taken up at pleasure; it produced at least thirty per cent more, and on poor land full fifty per cent; *is far more nutritious*, and leaves the land perfectly clean. The only objection that can be urged against their cultivation for cattle in competition with potatoes is, that they require more care in taking them up. The frost not acting upon them so as to destroy vegetation, what are missed will, of course, grow amongst the succeeding crop, but I have found very little inconvenience in this respect."—*N. Y. Farmer.*

[From the Genesee Farmer.]

CANADA THISTLES.

It is with some degree of reluctance that I thus appear in public; but as one feeling for the welfare of my country and the prosperity of agricultural pursuits, I am induced to state to my brother farmers the success I have had in destroying that noxious weed, the Canada Thistle. It is a lamentable fact, that a great portion of the farmers, (at least those in this vicinity,) whose farms are infested with this troublesome weed, scarcely ever try

to destroy them, or even keep them from going to seed, but let them stand until they ripen, when the seed takes it aerial flight, to spread extensively in all sections of the country. It is a formidable enemy, and the alarm should be sounded. The Hon. Dan Bradley has given us in Gen. Far. vol. 5, No. 2, an excellent dissertation on this subject, which well merits the attention of all who have this foe to combat.

But to my subject. I have practised mowing the thistles every month successively during the summer for three years. I have found this to be the most effectual method I have tried. Continual cutting will prevent the seeds from reaching maturity; and the same operation will in time destroy the plant from the root. The next season after I begun cutting them once a month, there was not more than half as many, and they have so diminished that there is only now and then a scattering plant left, which by another season will be wholly exterminated.

The spot which contained about one fourth of an acre, now affords good pasture, which before was unproductive of anything else but the detestable weed. But while I am indulging the thought of getting rid of an evil of such magnitude, I must confess that these sensations are sometimes overpowered by the opposite thought, that they may again reappear; and I should not be surprised to see them springing up in every part of the farm and throughout the country. What else can I expect, when so many are sleeping, as it were, over this subject, and when there are so many who take no interest in their expulsion? Farmers, we must be united. In vain will a prudent, careful, vigilant farmer regularly cut down the thistles on his own plantation, if his neighbor suffers the beds of thistles to flourish and go to seed on his adjoining ground. Hence we see the necessity of a "uniformity and concert of action." If the farmers would adopt the easy method of mowing down their thistles as often as they grow high enough to mow, they would arrest their progress, and ultimately extirpate the alarming pestilence.

The object of this communication, therefore, is to endeavor to arouse the attention of farmers to this subject, and more especially those in this vicinity, who will not be consulted verbally, and who will not be induced to believe that the evil may be remedied. A legislative enactment, perhaps, would be the most effectual measure that could be taken to arouse such from their state of lethargy. Something has been said heretofore relative to making application to the Legislature for the passage of a law forbidding any owner or occupant of land to suffer a bed of thistles to go to seed under a suitable penalty. With such a legal enactment there would be hopes of extirpating this noxious weed. R. S.

ON CULTIVATING TIMBER TREES.

Though this subject has frequently been brought before the readers of the Genesee Farmer, and urged with the earnestness which the subject, from its importance, demands, yet we doubt whether our cultivators of the soil are generally sufficiently awake to its growing importance. Our noble forests are rapidly disappearing from the face of our country before the ruthless axe of the woodman; and soon not only wood for fuel will be scarce, (nay, it is already in some sections of our country,) but timber for the necessary purposes of life. To supply this waste, and make provision for the future wants of our country, no adequate efforts have as yet been made, by an attention to preserve young growing trees and planting out others. Where the large timber is cut away for fuel and other purposes, the young growing timber should carefully be preserved: also, where there has come up a second growth, if the land can be spared, such as are most valuable should be permitted to grow. We know of none that have planted out forest trees, particularly for timber. Sooner or later we shall have to resort to this. Years are passing away unimproved, when the trees should be growing. Orchards of the most valuable kinds of timber, as the White Oak, English Oak, White Ash, Hickory, Black Walnut, Chesnut, Locust, &c. should be planted out and cultivated with as much care as we now cultivate our fruit orchards; pruned and formed into handsome trees. A few acres thus appropriated in time would be exceedingly valuable. They will form delightful spots for the eye to rest on, give beauty to the landscape, and form cool and grateful retreats for our cattle and flocks to repose in, in the sultry summer months. In a few years (10 or 15) some of them, as the Ash, Chesnut and Locust, will furnish valuable timber for fencing, implements of husbandry and the various mechanical arts. It is well known, that trees of second growth, as the Ash, Hickory and Oak, growing in open ground, are far more valuable for timber, where solidity and toughness are requisite, than the same kinds growing in their native forests. These groves will be continually increasing in value every year; and the time is not remote, when land thus appropriated will be of greater value than the most fertile cultivated soil. The truth of these remarks is confirmed by a reference to England; her most valuable lands are those planted with timber. An English nobleman (whose name is not recollected) became nearly insolvent. A part of his estates consisted in a piece of ground which was worth but little for cultivation. To retrieve his fortune he planted it out with choice timber trees. In the course of years it became exceedingly valuable, and he lived to see his shattered fortunes retrieved by the sale of his timber and land. Let our farmers in like manner set out groves of the choicest kinds of trees; let our highways and lanes be lined with them; they will add greatly to the beauty of our country, and by their utility will richly repay the small labor and attention which they will require at our hands.—*Ib.*

SILK CULTURE.

A sensible writer in the Genesee Farmer, in discoursing on sundry matters interesting to farmers, makes the following observations:

Another source, and I believe an exhaustless mine of wealth, has been too long overlooked by our farmers, and our citizens generally. Such is the perfection of machinery, and the competition of manufacturers, that most articles of clothing which formerly were made by female industry at home, are now made at these establishments. The wheel and the loom as implements of domestic economy are now rarely seen or heard; and the woollen, the linen, and the cotton, instead of being the productions of the fair hands of wives and daughters, owe their existence to power looms and spinning jennies, and are purchased at the store as would be an article of foreign importation. This is well enough, if the time formerly spent in these domestic avocations is more profitably employed; on this subject I express no opinion; but can assert with confidence that the introduction of the silk worm would be in most families not only a source of great profit, but the care and feeding of them an innocent and healthy amusement. The procuring a few mulberry trees is the first step, and there are few places where these cannot readily be procured; this done, the rearing and feeding of the worms, and the whole process to the finishing of the cocoons for market is extremely easy and simple. There is not the least reason why millions should be sent from this country every year, for an article which might be produced here in perfection, and which only requires the care and labor of females and children for a few weeks in a year.

[We beg leave to add our conviction, that reeling the silk by the females of farmers' families, will be found as easy as the raising of the cocoons, and by far the most profitable part of the silk business.]—*Farmer and Gardener.*

AGRICULTURAL.—Good farmers will take care of their early Lambs. Ewes from which lambs are soon expected should be housed if possible, and well fed. There is little danger of losing a lamb after it reaches the age of four days, if the dam affords plenty of milk, it will bear cold and exposure nearly as well as the mother. Early lambs afford the greatest profit in market; not only so, but early lambs make the strongest and largest and most profitable sheep. Nearly the same may be said of cows and early calves, as to housing, feeding, &c. as of sheep. The writers in the New England Farmer and other papers devoted to agricultural subjects often repeat it as a truism that the introduction of foreign breeds of cattle and sheep among careless, improvident farmers, is useless. The old American breeds can be starved as cheaply as foreign breeds, besides, they do not cost so much in the first instance and of course the heedless farmer can make experiments on them at a cheaper rate. The writers highly approbate the attempts to improve the breeds of cattle; but contend that a large share of our farmers need improvement in their habits of taking care of cattle, before our flocks generally will exhibit anything very promising.—*Columbian Register.*

The Louisiana Journal, of the 12th ult., after giving notices of several cold days, and sudden changes, observe as follows:

The injury done this state by the severity of the frost, is incalculable. The sugar cane, plants and rattoons, are nearly, if not entirely destroyed — and it is questionable whether the culture of the cane will not be entirely abandoned. The orange, lime and citron groves are doubtless cut down. The fig trees, and all delicate shrubbery, we fear, are greatly injured, while our vegetable gardens are utterly laid waste — cattle are dying every where around us. Such are the effects of this frightful winter.

BEES.—Mr T. G. Henderson of Lancaster county, Pa., took last year from a single young hive of bees—a June swarm—137 pounds of beautiful honey. The hive was a flour barrel, prepared with cross-sticks in the usual way.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, MARCH 18, 1835.

ECONOMY IN BUILDING.

MASS. SOCIETY FOR PROMOTING AGRICULTURE.

The following is an extract from a letter from Mr J. M. Gourgas of Weston, Ms. to the Trustees of the Massachusetts Agricultural Society, and deserves the attention of the enlightened inhabitants of the United States.

THE EXTRACT.—"I shall close my letter by recommending two tiles, sent herewith. Tiles, with few exceptions, are the general covering for all buildings in England, and I believe the whole continent of Europe. The printed bill will explain the manner in which they should be laid. The introduction of them would be invaluable to our farmers. Shingles will last only about fifteen years. I expect we could get tiles made at Charlestown, of the same ware as their jars. I would willingly give ten dollars a thousand for such tiles. The Trustees would confer a most extensive benefit, &c. I have a small lot of said French tiles, and a few more printed bills, and will be happy to have them at your disposal. J. M. GOURGAS.

Feb. 2, 1835."

The handbill, which is alluded to above, contains the following explanation of the subject:

"Every man acquainted with the care required to keep buildings in good repair, knows that a sound roof is the main point; shingles answer the purpose but imperfectly, because they last but a short time; they are expensive, and become more so every year from the increasing difficulty to procure them of good timber; moreover they are a dangerous covering on account of their aptitude to catch fire. The article here offered for consideration, if manufactured of a good quality, will never fail; tiles of a good quality never wear out, and they are safe against fire. Tiles are quickly laid, they require no fitting, no nails; therefore, wherever good clay is to be procured, they would be afforded for a price which, *when laid*, would be much less than the expense of shingles. The tiles here offered to view were imported from Havre in France; they cost there 30 fr. per 1000 delivered on board—about $5 of our money. One thousand shingles of a good quality, will in general cover ten feet square; one thousand tiles, such as are here exhibited, would probably cover eighteen feet square; on the top of the roof a saddle-board may be used, or a strip of lead. If a tiled roof is well laid, it will form a well connected, firm sheet, which nothing can put out of order, unless some extraordinary storm (as unfrequent in our climate as the well remembered September blow), when a few tiles may possibly get blown off, and easily replaced.

"A tile to be perfect ought to be hard, and not porous, it ought to be perfectly flat; if a tile should be porous, the rain would soak in, and a frost taking place in quick succession, as is sometimes the case in winter, would crack it to pieces; if tiles should not be perfectly flat, they would not lay well, and the wind, rain, or snow would blow in. All the buildings in England, and upon the whole continent of Europe, with few exceptions, are tiled—and they are tiled upon slats, without boards; the coldness of our winters would however make the boarding requisite for comfort, especially for dwelling houses. Under the impression that the general introduction of tile covering for our buildings would be of great advantage to our community, this little roof is exhibited, with an invitation to every gentleman who feels inclined to manufacture the article, or to get others to do it, to help himself to a tile and a handbill.

"N. B. The knob under the tile should be somewhat larger and better formed, that it may lay snug against the slat, and have a steady hold against it; for the sake of despatch, tiles might be pressed through a frame, and the knobs put on afterwards. It is conceived that the only difficulty which might occur during the process of manufacturing tiles, would be to keep them from warping when burnt; but practical men would no doubt easily devise the proper way of doing it."

There are few topics relative to the greatest good of the greatest number, of more importance than the best forms, modes and materials of constructing houses, and other buildings for the use and accommodation of man and beast. We cannot expect the civic virtues, spirit of patriotism, love of country, will have an abiding influence in a territory, where the inhabitants are not well lodged, as well as well fed and well clothed. There can be but slight local attachments, which may be styled the bonds of society and the guarantees of the social compact, among a population whose dwelling places are unsightly, uncomfortable and unsubstantial.

With regard to the use of tiles, we are not qualified, either by observation or experience, to speak with certainty; or to judge of their merit, when compared with slate, either as respects cost or convenience. Dr Bigelow, in his excellent work, "Elements of Technology," page 465, observes that "Tiles are plates of burnt clay, resembling bricks in their composition and manufacture, and used for the covering of roofs. They are necessarily made thicker than slates or shingles, and thus impose a greater weight on the roof. Their tendency to absorb water, promotes the decay of the wood work beneath them."

It is possible, however, that tiles might be manufactured so thin, light, and well burnt, as not to be liable to the objections above stated. They have been, and perhaps now are, much used in the cities of New York and Albany, and other places in the State of New York. We should be very much obliged to Judge Buel, Mr Fleet, or some other scientific or patriotic gentleman, acquainted with the subject, for information whether tiles are used and approved of in modern buildings, in their vicinities; and their opinions of the relative advantages, of tiles compared with slate, and other materials for the roofs of houses, &c.

[For the New England Farmer.]

Linnæan Botanic Garden and Nurseries, near New York, March 7, 1835.

DEAR SIR—We have been repeatedly asked to designate the finest varieties of Vegetables, and we now enumerate some of the most desirable, and will do so with regard to others at a future opportunity.

Yours, very respectfully,

WM. PRINCE & SONS.

Beet.—Long Blood, Early Turnip Blood, Early Yellow Turnip, Early White Sugar.

Cabbage.—Earliest French, Early York, Early Royal Dwarf, Large York, French Ox-heart, Early Emperor, Bonneuil, Harvest, Battersea, Large late Bergen, Early Savoy, Cape Savoy, Monstrous French Savoy, Large Pancalier Savoy,—the latter *extra fine*, and far surpassing the kinds of Savoy usually cultivated.

Carrot.—Early Scarlet Horn, Altringham, Long Red Studley, and large White.

Celery.—Turkish large White Solid, North's Giant Red, Dwarf Curled.

Cucumber.—Early Long Frame, Long Green Prickly, Long Green Turkey, Early Green Cluster, and Long Green Southgate, for table, the latter longest of all; and the Small Green and Gherkin for pickles.

Endive.—Italian Green Curled, and White Batavian.

Indian Corn.—Early White Tuscarora, and Sweet or Sugar.

Lettuce.—Early Curled Silesia, Large Early White French, Versailles, Turkish, and Red edged Early White, as head or Cabbage Lettuces for spring and summer sowing; and Florence Coss, Magnum Bonum Coss, and Monstrous Coss, for looser or less solid heads. The Coss Lettuces are deemed sweeter and more tender than the Cabbage varieties.

Onion.—Early Silver Skinned and Pale Red Madeira, are earliest of all, and sure to attain their size the first season. The Yellow Dutch not quite as early, but produces very large Onions the first season.

Melon.—Pine Apple, Persian, Citron, Skillman's, Netted Minorca, Netted Romana, French Muscade, Malta Winter, all of which are green fleshed. The Cohansa, Imperial, Cyprian, Green Fleshed Sugar, Large Yellow Cantaloup, and other Cantaloup varieties, are also valuable.

Peas.—Six Weeks, Washington, Dwarf Blue Imperial, Dwarf Green Marrow, Knight's Marrow, Woodford's Marrow, and various others.

Pumpkins.—Spanish Cheese, Yellow Cheese, &c.

Radish.—Earliest French Scarlet, very tender, and earliest of all, Mason's Scarlet Short top, Salmon, and White Naples, as long varieties. The Scarlet, Violet and White Turnip varieties are best for early sowing, and the Yellow Turnip and Spanish varieties for hot seasons, or for tropical climates.

Squash.—Summer Bush, Summer Crookneck bush, Vegetable Marrow, and Italian, for early; White Canada, Yellow Fall Crookneck, for autumn; and Teneriffe, Acorn, and Cocoa nut, for winter.

Turnip.—Early White, and Early Yellow Dutch, White Stone, Yellow Stone, &c. for spring sowing, as garden varieties.

Cauliflower.—Early, and Half Hardy.

Brocoli.—Grange's Cape, Sulphur colored, Purple Cape, and new Imperial late Dwarf White.

Mrs Kirk, of the Old Ship Inn, Rotherham, provided for her Sheffield friends, a Christmas Pie, which, when taken to the oven, weighed upwards of 17 stone, or 238 pounds; it consisted of one rump of beef two legs of veal, two legs of pork, three hares, six rabbits, three geese, four pheasants, eight partridges, two turkeys, four fowls, with upwards of one hundred pounds of the best flour.—*Eng. paper.*

Thursday, the second day of April, has been appointed as the Annual Fast in New Hampshire.

TO CORRESPONDENTS.—We have received the Hon. Mr Lathrop's Address, and several other favors, which shall be given as soon as we can find room in our columns, not pre-occupied nor pre-engaged.

THERMOMETRICAL.

[Reported for the New England Farmer.]

Range of Thermometer at the Maverick House, East Boston, in a shaded Northwesterly exposure, free from the wall.

MARCH, 1835.	7, A. M.	1, P. M.	9, P. M.	Mean
MONDAY, 9,	30	34	28	31
TUESDAY, 10,	29	33	32	31
WEDNESDAY, 11,	32	44	35	37
THURSDAY, 12,	27	51	33	37
FRIDAY, 13,	37	46	40	41
SATURDAY, 14,	37	47	40	41
SUNDAY, 15,	38	51	42	44

PLEASANT AND VALUABLE RESIDENCE FOR SALE.

SITUATED in Dorchester on the Frushhill turnpike, two miles from Roxbury street, containing 16 acres of excellent land with a mansion house, farm house, two barns and outhouses thereon, having a garden of one acre containing[valuable fruits &c. The situation is unrivalled, commanding a most extensive prospect of the harbor and of the country back.

The houses are in complete repair and the whole farm under a good state of cultivation, with a good orchard of excellent fruit. For terms and particulars inquire of Messrs LOT WHEELRIGHT & SON, 46 Central Wharf, GEORGE C. BARRETT at this office, or JOSIAH WILSON on the premises.

N. B. In case the above place is not sold at private sale before the 10th of April, it will then be let for one year.

FOR SALE BY AUCTION

On the above premises, on the 15th day of April, the Furniture, Stock and Farming Utensils, being nearly new, and valuable to a person going into the country for the summer.
march 18.

IMPORTED VEGETABLE SEEDS.

LONG Southgate Cucumber, Long Ridge do. Gherkin do. Superior Scarlet Radish, a small quantity new Giant Marrow Peas, Skillman's fine netted Melon, Yellow Liverpool Turnip, Purple Egg Plant, early and late Cauliflowers, early and large Cape Brocoli, etc. Just received by G. C. BARRETT, New England Seed Store. march 18.

GRAPE VINES & PLUM TREES.

ISABELLA and Catawba of extra size and Red Chasselas and of the foreign varieties.

ALSO—Plum trees of vigorous growth and of the most approved kinds, for sale by SAMUEL POND, Cambridgeport. Orders may be left at the N. E. Farmer Office. march 18.

KENRICK NURSERIES IN NEWTON.

WM. KENRICK proprietor of the Newton Nurseries has established the agency of his nurseries at the New England Farmer office, Boston, and all orders for Trees, Plants, Shrubs, etc., left with G. C. BARRETT will be immediately attended to. Catalogues gratis on application to Mr Barrett.
march 18.

WINSHIPS' NURSERIES—BRIGHTON.

THE *Messrs Winship* of the Brighton Nurseries would now give notice that the addition to their collection of *Fruit and Ornamental Trees, Shrubs, etc.*, enables them to offer to the public an unusual variety of the different kinds of large size and undoubted excellence.

GEO. C. BARRETT at the Farmer office is their agent and all orders through him will receive prompt and faithful attention. march 18.

SEEDS FOR 1835.

For sale at the seed store connected with the New England Farmer office;

200 bushels	finest early Peas.
100	Large Marrowfat do.
50	Dwarf Blue Imperial do.
50	other varieties.
100	best Garden Beans.
500 lbs.	Long Blood Beet Seed.
200	Early Turnip do.
300	Cabbage Seed, 14 different kinds.
100	Fine Long Orange Carrot.
50	Early Horn do.
200	Common Cucumber.
150	Long Green do.
100	Early and Head Lettuces.
50	Pure White Portugal Onion.
100	Silver Skin do.
200	Large Deep Red do.
150	Early Scarlet short top Radish.
50	Long Salmon do.
25	Turnip Radishes.
150	Early Scollop Squash.
50	Early Long do.

Also,—Cauliflowers, Broccoli, Celery, Cress, Egg Plants, Leek, Endive, Musk and Water Melons, Martynea, Pepper, Parsley and Tomato Seeds, by the lb. or oz. Herb Seeds of all kinds.

50,000 papers in 300 to 400 splendid kinds of Annual, Biennial and Perennial FLOWER SEEDS.

GRASS SEEDS, wholesale and retail.

The above comprises in part the stock of seeds raised expressly for the es ablishment, and the quality and goodness will be *warranted* superior to any ever offered heretofore.—Dealers and others will please file in their orders immediately, and they shall be faithfully executed for the spring.

Boxes of Garden Seeds for the country trade, neatly papered up, with directions on each paper, for sale at a large discount from marked prices.

FRUIT and ORNAMENTAL TREES, &c. will be supplied, and orders are solicited.

GEO. C. BARRETT, Agricultural Warehouse,
march 11. Nos. 51 & 52, North Market Street.

FOR SALE OR TO LET.

A valuable Farm situated in Medford, about five miles from this city, well calculated for a milk, vegetable and fruit farm, or would be let on shares, provided a temperate man should wan the same.

For further particulars apply at this office. m 11.

GRIST MILL MACHINERY FOR SALE.

A grist mill, with geering complete, built in the best manner, and has been running but a very short time—stones 5 feet 6 inches diameter—runner 19 inches thick—removed for the accommodation of other machinery.

One runner, 5 feet diameter, 17 inches thick.

Two driving wheels, partly worn, with pinions and spindles.

A pair of mill stones, superior grit, 4 feet 8 inches diameter, runner 18 inches thick, with the requisite iron work.

The above will be sold low, if immediate application is made at the counting room of the Daily Advertiser & Patriot.
March 11.

WILLIAM SHERIDAN,

(Gardener to the late Gardiner Greene, Esq.) would respectfully inform his friends and the public that he will commence jobbing in Gardens, by the day or by contract. W. S. will endeavor to give satisfaction to all those who may feel disposed to favor him with any thing in his line, to the extent of his power and ability.

N. B. All orders left at the store of Messrs Worcester & Peirce, corner of Court and Tremont streets, Boston, will be promptly and faithfully attended to. march 11.

TO LET.

A valuable Farm, containing about three hundred acres of cultivated land, within three miles of Lowell, with between twenty and thirty cows and other cattle, and farming tools.

This farm has been used as a milk farm, and has supported forty head of cattle for many years, is well fenced and watered.

The proximity of this farm to Lowell, one of the best markets in this commonwealth, makes it a desirable one for a good farmer. Said farm will be let for a term of years, possession given the first of April next; good references will be required. Apply to the subscriber at Lowell, who will show the premises. Also, at this office. B. F. VARNUM.
march 4, 1835. 4t*

TREES FOR SALE,

AT W. BUCKMINSTER'S Nursery, Framingham:—Apple trees, Cherry trees, Pear trees Peach trees, Rock maple and Larch trees.

Also, Isabella Grape Vines, all of the first quality, at customary prices. * March 4.

ADMINISTRATOR'S SALE OF REAL ESTATE.

THE subscribers offer for sale the estate of the late Ebenezer Bugbee, deceased, situated in Roxbury, on the upper road, leading to Dorchester, four miles from the city,—well known in former times, as the Bugbee Tavern.

Said estate contains about nine acres of valuable land, on which are a large number of choice Fruit Trees, with a dwelling house and out houses thereon, with an excellent well of water.

The situation is desirable to any one wishing to build, as there are many lots on the premises admirably calculated for cottage lots.

Said estate, if not disposed of on or before the 2d day of April next, will then be sold at public auction, at 4 o'clock, P. M. For further particulars inquire of AARON D. WILLIAMS, or JOSEPH BUGBEE, Roxbury. march 4.

TO LET.

A Farm of about 100 or more acres of Land, situated one mile from the city of New Haven—very desirable as a Dairy, a great part being pasture, and produces good hay. There is a cottage, and every requisite building, all newly erected, and may be had for such term of years as may be agreed upon, at a moderate rent. Address No. 265, Post Office, New Haven, (post paid.)

The stock of Cows, Team, and Implements of Agriculture, may be taken with the Fa m at a fair valuation. Feb. 25.

TO LET,

ON a lease of five or more years, as may be agreed upon, a Farm, containing one hundred acres of Land, suitable for a Dairy, with dwelling house, barn, and all other buildings requisite, a good orchard, and well watered. The situation is two miles from the city of New Haven, in the Parish of Hampden. For further particulars addre s (post paid) to No. 265, box, post office, New Haven. Feb. 25.

BUCKTHORNS.

FOR sale by GEO. C. BARRETT 20,000 Buckthorns for hedges, raised on the farm of E. H. Derby, Esq. Orders supplied at short notice. march 18.

GARDENING.

FRANCIS OBERSHELF, German by birth, 32 years of age, having a small family—three years in this country—he has acquired a competent knowledge of English, and wishes a situation in Boston or its vicinity. Having, both in Germany and the United States, given his attention exclusively to gardening, he has no doubt of giving satisfaction to his employers. Direct to F. O. GARDENER, Providence, R. I. Feb. 18.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

			FROM	TO
APPLES, russets,		barrel	2 50	3 00
BEANS, white,		bushel	2 00	2 25
BEEF, mess, (new)		barrel	10 50	11 00
	Cargo, No. 1.	"	8 00	8 75
	prime,	"	6 75	7 00
BEESWAX, (Americ n)		pound	20	23
BUTTER inspected, No. 1,		"	13	16
CHEESE, new milk,		"	8	9
	skimmed milk,	"	3½	6
FEATHERS, northern, geese,		"	40	42
	southern, geese,	"	30	35
FLAX, American,		"	10	11
FLAXSEED,		bushel	1 25	1 37
FLOUR, Genesee,	cash	barrel	5 62	5 75
	Baltimore, Howard street,	"	5 50	5 62
	Baltimore, wharf,	"	5 50	5 62
	Alexandria,	"	5 37	5 50
GRAIN, Corn, northern yellow		bushel	71	73
	southern yellow	"	65	68
	white,	"	66	67
	Rye, northern,	"	78	80
	Barley,	"	63	65
	Oats, nor hern, (prime)	"	45	46
HAY, best English,		ton	18 00	19 50
	eastern screwed,	"	13 00	15 00
	hard pressed,	"	13 50	15 00
HONEY,		gallon	37	42
HOPS, 1st quality		pound	11	12
	2d quality	"	10	11
LARD, Boston, 1st sort,		"	9	10
	southern, 1st sort,	"	7	8½
LEATHER, slaughter, sole,		"	19	20
	do. upper,	"	12	14
	dry hide, sole,	"	16	18
	do. upper,	"	18	20
	Philadelphia, sole,	"	26	28
	Baltimore, sole,	"	24	26
LIME, best sort,		cask	1 00	1 05
PORK, Mass. inspect. extra clear,		barrel	17 00	18 00
	Navy, mess,	"	16 00	17 00
	bone, middlings,	"	8	8 50
SEEDS, Herd's Grass, (new)		bushel	2 25	2 50
	Red Top, northern,	"	75	1 00
	Red Clover, northern,	pound	8	9
	White Dutch Honeysuckle,	"	25	31
TALLOW, tried,		cwt.	7 50	8 00
WOOL, prime, or Saxony Fleeces,		pound	60	65
	American, full blood, washed,	"	50	58
	do. 3-4ths do.	"	45	50
	do. 1-2 do.	"	38	42
	do. 1-4 and common	"	32	36
	Native washed	"	38	40
	Northern pulled, Pulled superfine,	"	50	55
	Northern pulled, 1st Lambs,	"	40	45
	Northern pulled, 2d do.	"	30	33
	Northern pulled, 3d do.	"	23	25
	Northern pulled, 1st Spinning,	"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	10	12
southern,	"	7½	8
PORK, whole hogs,	"	6	7
POULTRY,	"	10	14
BUTTER, (tub)	"	16	17
lump	"	18	20
EGGS,	dozen	20	22
POTATOES,	bushel	37	50
CIDER,	barrel	2 75	3 00

BRIGHTON MARKET.—MONDAY, MARCH 16, 1835.

[Reported for the Daily Advertiser & Patriot.]

At market 570 Beef Cattle, 12 pairs Working Oxen, 10 Cows and Calves, 740 Sheep, and 375 Swine. About 70 Beef Cattle, and 320 Sheep were at market last week—50 Beef Cattle and 200 Sheep unsold.

PRICES. *Beef Cattle*—Market exceedingly dull and prices some reduced. We noticed two or three yoke very fine fat and heavy taken for something more than our highest quotations (say 12 a 25c)—we quote prime at 33s a 34s 6d; good at 30 a 32s 6d; thin at 24 a 28s.

Working Oxen—No sales.

Cows and Calves—$22, 25 and $28.

Sheep—"Dull"—lots were taken at 24, 26, 30, 33, 36 and 39s.

Swine—One lot of large selected barrows were taken at 5¾; several lots to retail at 4¾ for sows, and 5¾ for barrows. Retail at 6 and 7c.

MISCELLANY.

LEARNING A TRADE.

There are many people who dislike the name of *mechanic* and who would, rather than put their children to an honest trade, tug hard at their business and live sparingly for the sake of giving them a college education. They think meanly of him who wears the leather apron, and is not dressed up in finery and show. This we believe is the reason why there are so many pettifoggers and vagabonds in the world. Many a son has been sent to college with the expectation of his parents highly excited, but like the fable of the mountain, he only produced a mouse. We think highly of our colleges and literary institutions, and rejoice to see them prosper; but we are more pleased to see an individual's mind turned in a right current. There are hundreds of lawyers who would have made better mechanics: and have obtained a more comfortable livelihood. And we have no doubt, there are many mechanics who would stand high at the bar, had they been blessed with a liberal education. But if a child have talents, they will not remain hid; and no matter what his trade or profession is, they will sooner or later burst forth. There are many distinguished individuals in the literary world, who were bred to mechanical trades. Many of the editors of our best conducted journals were mechanics, and do credit to the stations they occupy. And our mechanics too, generally speaking, are the most industrious part of the community. They are almost always busily employed. But it is apt to be otherwise with professional men. They are often dilatory, lazy. It is an effort for them to bend their minds to a difficult pursuit. They are well informed, because they spend much of their time in reading, but this is an unprofitable business, unless we have some definite object in view.

In these remarks we wish it not to be understood that we think lightly of professional men generally; for we do not. We wish to address ourselves particularly to those parents who are hesitating what occupation to give their children. Are they ingenious, fond of mechanical pursuits? Give them a trade. Do they love to study, and cannot give their attention to anything else? Send them to college. Let your children choose themselves what trade or profession they will follow; and what *they* select will generally prove the most advantageous in the end. But never think a trade too humble for your son to work at, nor a profession too important for him to acquire. Let every parent pursue this course with his children and we are confident there would be less unhappiness and misery in the world. You can never force a trade or a profession upon a child; it must be natural to him. A disregard for a child's inclination in this respect has often proved his ruin, or at least, unfitted him for the duties of life. — *Boston Mechanic.*

NEW YORK.

I like New York. I like it for the very points of difference which distinguish it from all other cities in the Union. Its noise, its hurry, its bustle, — its mixed population, and the Babel-like confusion of tongues which it inherits. One may walk through Wall street, or Broadway, and hear French, Spanish, Italian, English, German, Turkish, and almost every other language in the known world, spoken in the same moment. The haste with which every body moves, and acts, and speaks, is another characteristic of New York that I admire. It is contagious, and it has a good effect upon the spirits and health of an idle man. I have strolled into Wall street so very lazy and listless that I had hardly energy enough to move one foot past the other, and in fifteen minutes thereafter I found myself tearing up and down the street, through Pearl, into Water, up Front street, skipping over barrels, and boxes, and crates, as if the sailing of an Indiaman, or the credit of a dozen houses all depended upon the celerity of my movements. The same effects produced by the same causes, I have remarked in others. I have a country friend, a retail trader, who visits the city once a year to pay his debts and lay in a new stock of goods. He only trades at two houses, and generally has but two notes to pay, and as for his purchases, he can make them in a couple of hours. I have seen this quiet, steady, slow and easy old gentleman, saunter out of the Ohio Hotel into the street, of a Monday morning, and after carefully perusing all the sign-boards in his immediate vicinity, move along at the grave and judicious pace peculiar to himself. Anon a young clerk would flash by him, and before he could distinguish the precise color of his coat, be out of sight. A countryman would pass him with the speed of a steam engine. "Why!" the old man would exclaim, "Why, that's neighbor Wilson! Neighbor, neighbor! Mr Wilson! How he walks! He's out of sight already!" By this time his own steps would be quickened. A little before him he observed the principal of the House with which he transacts his business. He increases his pace. It is in vain. He cannot overtake him. Merchants, clerks, porters, horses, carts, wheel-barrows whiz past him. His brain becomes confused, his feet begin to fly, and in ten minutes more I have marked the old man striding along the street, under full headway — the long skirts of his coat fluttering and flapping in the wind, his hair streaming out from under his hat, drops of perspiration coursing each other down his cheeks, — the very picture of a fugitive from justice.

I HAVE NO TIME LEFT FOR STUDY.—The idea about the want of time is a mere phantom. Franklin found time in the midst of all his labors to dive into the hidden recesses of philosophy, and to explore an untrodden path of science. The great Frederick, with an empire at his direction, in the midst of war, on the eve of battles which were to decide the fate of his kingdom, found time to revel in all the charms of philosophy and intellectual pleasures. Bonaparte, with all Europe at his disposal; with kings in his ante-chamber begging for vacant thrones; with thousands of men whose destinies were suspended on the brittle thread of his arbitrary pleasure, had time to converse with books. Cæsar, when he had curbed the spirit of the Roman people, and was thronged with visitors from the remotest kingdom, found time for intellectual cultivation. Every man has time, if he is careful to improve it; and if he does improve it as well as he might, he can reap a three-fold reward.

GOOD MANNERS is the art of contributing to the enjoyment of those with whom we have intercourse, by putting them at ease and causing them to be pleased (not with you, but) with themselves.

HOLLIS' CELEBRATED HORSE LINIMENT,

For Sprains, Bruises, Wind-Galls, Old Strains, Stiff joints, Swelled or Cracked Heels, and for Horses that are strained in the back sinews, wrung in the withers, &c.; also for Glandular swellings of the throat.

The ingredients which compose this preparation have been carefully selected after many years' experience, and are some of the most successful remedies united, correctly proportioned and happily adapted to afford relief in all the above mentioned complaints; the proprietor feels assured that when once this article is used, it will be preferred to any other, as it is decidedly the best and certainly the most convenient article in use.

N. B. Persons afflicted with Rheumatism, Sprains, Cramp, Numbness, Stiffness, or Weakness in the Joints, will find this Liniment a valuable and efficacious remedy.

Prepared and sold by THOMAS HOLLIS, Druggist and Chemist, No. 30, Union Street, Boston, Mass.

☞ The Public are requested to observe that each label is signed.

Price of large Bottles one dollar, small do. 75 cents. o29

SILKS AT REDUCED PRICES.

ELIAB STONE BREWER intending to make a new arrangement in his business will sell his stock of Silk Goods at very reduced prices, viz:

20 Pieces Blk. Gros de Naples (slightly spotted) at 25 cts. per yard—15 do. perfect, 2s. do. 25 do. Superior Satins Levantines, 3s6. do—10 do. do. 3s.—6 do. Rich Striped do. 3s. 9.—40 do. Rich and Superior Col'd Poult de Soies, 3s.—30 do. do. (spotted) 2s6.—25 do. Heavy Blk. Sinchaws from 2s.6 to 3s.6 25 do. do. Sarsnets, from 2s. to 2s. 6.—100 Dress Patterns Fig. Black Canton Crapes at 6s. per pattern—50 do. do. to match, 7s.6—50 do. do. Brown, 7s.6—50 pieces Black Canton Crapes at 1s. per yard—20 do. Heavy Blk Turk Satins (4-4 in width) 6s. 5 do. do. Italian Lustrings 5s.—10 do. common do. 4s.—10 do. Fig'd and Plaid Sarsnets, 2s.6—20 do. Grecian Shallys of superior fabric and figures 3s.9—a few pieces Foulards at 5s. Also, Blk. Brown, Green, Lt. Blue, Pink and yellow Satins. No. 414 Washington Street, Dec. 27th, 1834.

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At the *Agricultural and Horticultural Warehouse*, connected with the New England Farmer the subscriber continues the Seed Establishment, and now offers to dealers, Gardeners, and the public generally an unrivalled collection of

GARDEN, GRASS, AND FLOWER SEEDS,

comprising unusual fine varieties and of undoubted quality and vitality — being raised under the particular direction and expressly for this establishment.

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Jan. 21.

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Jan. 23. 2mis.

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